

Maintain this log for 3 years

School/Facility: _____ **Month:** _____ **20**_____

<p>Directions:</p> <ol style="list-style-type: none"> 1. Complete this form prior to each meal. 2. Attach thermal strip to a tray or plate and run through machine. 3. Record date, initials, and temperatures for each compartment. 4. If temperatures are outside the acceptable range or the thermal strip does not turn to black, indicate corrective action on form. 	<p>Temperature Standards for Your Type of Machine & Sanitizer:</p> <ul style="list-style-type: none"> • Wash temperature: _____ °F • Final rinse temperature: _____ °F • Final rinse pressure: _____ psi
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